

# HONEY CAN BE USED IN MANY WAYS

Can Be Substituted for Sugar in Many Recipes, Say Federal Experts.

WASHINGTON, Apr. 17.—Various ways in which the housewife can use honey to advantage are suggested in a new publication of the United States Department of Agriculture—Farmers' Bulletin 633, "Honey and Its Uses in the Home." In this country honey has hitherto not been in as common use as in Europe, especially in the kitchen. It is, however, a comparatively simple matter to substitute it in many recipes for common sugar or for molasses, and when this is done the resulting flavor is often both novel and agreeable.

One of the great advantages in the use of honey is that cakes made with it will keep much longer than those made with sugar. A honey cake made with butter, for instance, will keep its quality until the butter grows rancid, and one made without butter will keep fresh for months. For this reason honey is especially useful in recipes that call for no butter. It is made with honey has the same advantage, and some icing made in the experimental laboratory of the department of agriculture was found at the end of 10 months to be soft and in as good condition as when it was first made.

The experiments conducted by the department indicate that many of the instructions in the old cookbooks for the preparation of honey are unnecessarily elaborate. For example, it is used to be thought that honey had to be brought to the boiling point and then skimmed and cooled. Since honey is extremely likely to boil over, this process requires great care. Experiments showed, however, that it appears to be quite unnecessary, and it is probable that the notion arose at a time when ordinary commercial honey contained more impurities than at present. Similarly, the older recipes say that the dough should be kept at least one day before the soda is added. No evidence to support this theory was found by the investigators. On the other hand, however, they did discover that dough containing honey can be more easily kneaded if allowed to stand for several days. Again, the use of potash is recommended in the most of the recipes in foreign cookbooks as a means of raising the dough. The properties of potash are quite similar to ordinary baking soda and there seems no reason why the latter should not do just as well. Baking soda is a common kitchen commodity in America, and potassium carbonate, the potash recommended in the old recipes, is almost unknown for household purposes. As a matter of fact, a little experience will enable any competent cook to substitute honey successfully for sugar in bread, cake, preserved fruits, sauces and candies. It is safe to estimate that a cupful of honey will sweeten a dish about as much as a cupful of sugar, but since honey contains water in addition, there is less need for milk or other liquids. For practical purposes, it is accurate enough to consider that for each cupful of honey a quarter of a cupful is added to the recipe. If these facts are kept in mind special honey recipes are unnecessary.

Honey is marketed in two forms, known respectively as comb honey and extracted honey, the former being used much like jam or marmalade and the latter either in that way or for cooking. In the past there has been some prejudice against extracted honey, or honey removed from the comb, because it was believed that this was frequently adulterated. However prevalent this practice may have been in the past, recent legislation and the efforts of honey producers themselves have made it dangerous and unprofitable. There is now, it is believed, little adulterated honey on the market. Comb honey is practically certain to be the pure product of the hive, because it can only be adulterated by processes which cost more than they save. When sold at retail there is now comparatively little difference in the cost of comb and extracted honey, but the latter may be purchased at wholesale very much cheaper. The reason for this is that the producer of comb honey makes a product that is practically ready to be delivered to the consumer. Moreover, it costs the bee keepers less to produce extracted

honey while the wholesaler who purchases extracted honey has several processes to go through with before he can sell it at retail. If the housewife is willing to do these herself, she can effect a considerable saving.

The simplest, and, perhaps, most popular way of using honey is to serve it like jam or sirup with bread, pancakes, etc. When used in this way an ounce of honey may be regarded as the equivalent of an ounce of jam. When intended for sirup it is sometimes diluted with hot water, not only to make it less sweet, but also easily to pour. The housewife will also find some form of tart fruit served with honey, cottage cheese, and bread and butter an attractive combination and an economical substitute for the much prized and very expensive Barle Duc currants which are themselves often cooked in honey and served with cream cheese and crackers. The following are typical of an almost endless number of honey recipes.

**Honey and Nut Bran Muffins.**  
1-2 cup honey, 1 cup flour, from 1-4 to 1-2 teaspoon soda, 1-4 teaspoon salt, 2 cups bran, 1 tablespoon melted butter, 1-2 cups milk and 2-4 cup finely chopped English walnuts.

Sift together the flour, soda and salt, and mix them with the bran. Add the other ingredients and bake for 25 to 30 minutes in a hot oven in gem tins. This will make about 20 muffins.

**Butter Honey Cake.**  
1-2 cups honey, 1-2 cup butter, 3 egg yolks, 5 cups flour, 2 teaspoons ground cinnamon, 1-2 teaspoon salt, 1-2-3 teaspoons soda, 2 tablespoons orange flower water, (water may be substituted with white sugar).

Beat the butter and sugar together, then add the honey and beat thoroughly. Add the flour sifted with the cinnamon and the salt, and the soda dissolved in the orange flower water. Beat the mixture thoroughly and add the well-beaten whites of the eggs. Bake in shallow tins and cover with frosting.

**Nut Honey Cake.**  
2 cups brown sugar, 2 cups honey, 6 egg yolks, 3 cups flour, speck of salt, 1-2-3 teaspoons soda, 3 teaspoons ground cinnamon, 1-2 teaspoon ground

cloves, 1-2 teaspoon ground nutmeg, 1-2 teaspoon allspice, 1 cup chopped raisins, 1-2 ounce citron cut in small pieces, 1-2 ounce candied orange peel cut in small pieces, 1-2 pound almonds coarsely chopped, whites of 3 eggs.

Mix the sugar, honey and the yolks of the eggs, and the beat thoroughly. Sift together the flour, salt, spices and soda. Combine all ingredients but the whites of the eggs. Beat the whites of the eggs till they are stiff and add them last. Pour the dough to the depth of about half an inch into well-buttered tins, and bake in a slow oven for one-half hour.

**Hard Honey Cake.**  
3-4 cup honey, 1-2 cup sugar, 3-4 cups flour, 1 egg, 1-4 teaspoon ginger, 1 teaspoon cinnamon, 1-2 teaspoon ground cinnamon seed, 1-2 teaspoon cloves, speck white pepper, speck nutmeg, 1-2 teaspoon soda, 2 tablespoons orange flower water, 2 ounces blanched almonds cut into small pieces or chopped.

Sift together the flour and spices, dissolve the soda in the water, beat the egg and combine all the ingredients. Heat or knead the mixture thoroughly. Cook a small sample. If it does not rise sufficiently, add a little more soda and honey. If it falls, add a little more flour. Roll out the dough to the thickness of about three-fourths of an inch and bake in a hot oven. When the cake is done, glaze it with a thick sirup of sugar and water and allow it to dry in a low oven or in some other warm place. While it is still warm, cut it into long strips, or it may be left in one large cake, to be cut into thin slices when served. This cake will become very hard on cooling and will not be soft enough to eat for several weeks, but will keep in good condition for an indefinite length of time.

**Honey Charlotte Russe.**  
1 quart cream, 6 lady fingers, 1-2 cup delicately flavored honey.

Chill the honey by placing the dish containing it in a pan of ice water. Whip the cream and add it to the honey, mixing the two well. Line a dish with lady fingers and fill it with the honey and cream. Serve very cold.

**Currents.**  
Barle Duc currants, an article of commerce often made with honey, sell for a relatively high price, in part no doubt because of the large amount of labor involved in preparing them. It is a method which mutilates the fruit very slightly; the fruit is then preserved in honey or sugar sirup. Those who wish to take the time to preserve currants in this way will find that a convenient way to remove the seeds is to cut a small slit in the side of each currant and remove the seeds by means of a needle. After this is done, weigh the currants and take an equal weight of honey. Bring the honey to the boiling point, add the currants, and allow them to cook at the boiling point for two or three minutes, or until the skins are tender, being careful not to let the mixture boil violently because this is likely to destroy the shape of the fruit. If the currants are so juicy as to liquefy the honey too much, they may be removed and the sirup reduced to the desired consistency, after which the currants may be replaced.

It is possible, of course, to preserve currants in honey according to the same recipe without removal of the seeds, but the preserve thus obtained is not nearly so delicate as when the seeds are removed.

## LITTLE HOPE FOR GERTRUDE ATHERTON



Mrs. Gertrude Atherton.

Little hope for the recovery of Gertrude Atherton, prominent novelist, suffering from pneumonia, is held out by her physicians. Mrs. Atherton underwent an operation a few days ago and then contracted pneumonia.

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## PARIS ART TREASURES NUMEROUS

In Some Respects French City is Capital of World, Says Society.

WASHINGTON, Apr. 17.—Situated at the cross roads of southwestern Europe, at the meeting place of the great national highways leading from the Mediterranean to the Atlantic through the Rhine valley, and from the Iberian peninsula to the heart of Europe through Western France, Paris became a toll taker from the world before most of the modern cities of Europe were born, accumulating that wealth, that culture, that love of the beautiful, and that wisdom that can come only when all the world contributes thereto.

Thus begins today's lesson in the geography of the European war, prepared by the National Geographic Society, at the meeting place of the great national highways leading from the Mediterranean to the Atlantic through the Rhine valley, and from the Iberian peninsula to the heart of Europe through Western France, Paris became a toll taker from the world before most of the modern cities of Europe were born, accumulating that wealth, that culture, that love of the beautiful, and that wisdom that can come only when all the world contributes thereto.

"In population Paris ranks third among the cities of the earth, with more people than Washington, Mexico City, Rio, Buenos Ayres, and Santiago together. It is the world's capital in many respects—its art treasures surpass those of any other city; its fashions dominate the civilized world; and its language, the most widely used, is the language of the court, the language of the earth; its history is a panorama of the story of civilization from the days of the Gauls and the Vandals down to the present.

"In the heart of the city stands one of the world's most noted buildings, the palace of the Louvre. It is the greatest art museum in the world, and there are contained within its three departments—sculpture, paintings and antiquities—examples of the highest expression of human genius. The collections of the Louvre, were they offered for sale, would bring a total price so stupendous as to be unbelievable. For example, in the gallery of Apollo, among other treasures rest the diamond bladed sword of Bonaparte valued at four hundred thousand dollars, the famous Regent diamond valued at three million dollars, the gems of many a beautiful queen of France, and the sword and spurs of Charlemagne.

A life time might be spent in study here, and libraries might be written upon the treasure which the Louvre houses. In the hall of sculpture, stands the peerless Venus of Melos, a thing more ravishing than any other vision ever hewn from a stone. In this hall, there are many pieces of antiquity and of more modern times, the loss of any one of which would be irreparable. To the museum, the people of this city, fired with enthusiasm for a communistic theory, mined the Louvre, poured petroleum over it, and prepared to destroy with gun powder what it had taken the world more than twenty-five years to produce.

Paris is over rich in the possession of this beautiful, the Louvre, and the magnificent, its famous buildings make an almost unending list. Richest among the world's theaters is the Paris home of Opera, without an architectural delight, within a fascinating inspiration in snow white marble, onyx, jasper, malachite and bronze. Its famed grand staircase is a fitting prelude to the highest moods that can be produced by the music on its stage.

"And there is not wanting a strong eastern points went into effect on remembrance in this glorious city. The traveler stands amidst the wide sweep of the Place de la Concorde, 'Place of Peace,' and he thinks that here before an assembled beastial mob, the razor blade of the guillotine rose and fell untrifling, while head after head, mid belly test and song, rolled from the gory machine into the great common basket and the quivering trunks were corded at its side. Age and youth and loveliness were sacrificed to brutish passion on this now serene square in a way that only Rome had equaled.

"Every contrast is found in Paris, and all varieties of excellence. Here is the world's highest structure, the Eiffel Tower. This huge shaft of steel is one of the most overpowering things within the city. Forty drafts men worked two years on this 15,000 different designs necessary for its 15,000 sections. Restaurants, shops and a theater are housed upon its steps and within its corridors. Ten thousand people can gather here at one time.

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## SAN DIEGO FAIR BREAKS RECORDS

Pays Expenses with Good Margin of Profit This Early in the Year.

SAN DIEGO, Cal., Apr. 17.—The San Diego exposition has passed its third month with the best profit shown to date, and has broken all records in exposition history by paying expenses with a good margin of profit so early in the year. The success at the gates is attributed in great measure to the fact that the low railway rates from eastern points went into effect on March 1 and immediately released an enormous touring population that refused to travel in the first two months of the year.

With the financial success of the fair now assured, as the bulk of the eastern tourist business is not yet under way, the exposition is planning numerous special events, which were delayed in execution until the visiting crowds should warrant the expenditure. The first considerable addition is in the realm of music, starting with the presentation of Hayden's "Creation" on Easter Sunday and continuing with the engagement of Creators' band for the last week of April and the first week of May. This will be followed immediately with the engagement of the Long Beach concert band, which in recent years has figured importantly in coast musical events. These and other organizations to follow, of course, supplement the various bands doing regular duty throughout the year.

## SUES WIFE'S ESCORT FOR ALIENATION

Husband Says Westerman Took Trips with Her and Gave Her Presents.

BALTIMORE, Apr. 17.—Frederick A. Westerman thought he was acting as a prudent property man when, with the consent of Robert E. Klebe, he went on trips with Mrs. Klebe, made her gifts and showed her other courtesies which would indicate something more than a mere acquaintance between them. Such was his explanation of various incidents when he took the witness stand in city court, part 2, where he is defending a suit brought by Klebe for alleged alienation of Mrs. Klebe's affections. The suit is being heard before Judge Elliott and a jury. Klebe asks \$5,000 damages.

"Didn't you take trips with Mrs. Klebe in the summer time?" J. Leary, topkiss, who with Eugene J. Cronin, is representing the defendant, asked Westerman.

"Yes, on different occasions," Westerman returned. "Klebe had gone on a fishing trip at one time and had asked me to take good care of his wife while he was gone."

B. Wolf, Westerman was asked whether, when he and Mrs. Klebe went to St. Michaels, Md., in the summer of 1913, they had not stopped at the same boarding house.

"Yes," the witness replied; after some hesitancy, he answered: "Didn't her husband know you went down with her?"

"Oh, yes. He asked me to take her on that occasion."

"Did you take her to the boat?" "No. I met her on the boat."

"Don't you think it would have been proper, since you were her escort, that you should have taken her to the boat?"

The witness was not required to pass upon the requisites of good form. He insisted, though, that Klebe had asked him to take Mrs. Klebe down the Chesapeake.

After some questioning, Westerman admitted, also, that he had given Mrs. Klebe a beauty pin, an umbrella, a string of beads, and had at intervals loaned her money, some of which, he admitted, had never been repaid.

Her husband agreed, though, that the umbrella would be a nice gift. Westerman insisted, "and it was with his approval that I gave it to her."

**Divorced Last Year.**  
Klebe and his wife were married September 7, 1909. They separated at intervals after October, 1913, at which time Westerman had known Mrs. Klebe for about two years. By his wife, Klebe asserts, the defendant estranged his wife's affections. The Klebes were divorced in 1914.

Letters and cards introduced in evidence showed that Westerman addressed her as "Oh, you kid," and "girl."

Other witnesses testified that Westerman and Mrs. Klebe had been seen together on various occasions, walking arm in arm along the street. A witness from Baltimore, where the two were in company at Mr. Klebe's house, said they had set in the kitchen together one morning until 4 o'clock.

performer but all agreed that his make-up was perfect.

Then two detectives came. They were looking for the missing patient from Lebanon hospital. O'Mallon was taken to the institution.

The United States imported more than a billion pounds of coffee last year, a record exceeded only twice before, in 1904 and 1909.

At the Church of the Sacred Heart in Paris a 22-ton bell is tolled by electricity. A choir boy does the work, which formerly required the services of five men.

WATCH OUR CAT.  
Page 3.

## A Soldier's Memories of Army Life

By Robert Abner.

On Fisher's Island I was stationed. In a fort that guards the bay. Cutting grass and building sidewalks. For fifty cents a day.

When I left old New York City. I felt another weeping on the dock. I was coming after glory. On this God forsaken rock.

I was coming after glory. To sink the greasers in the bay. With my trusty Springfield rifle. I'd be busy every day.

It was not the days of glory. So, I put away my gun. And with my trusty pick and shovel. I work from sun to sun.

Digging ditches, building sidewalks. Cutting grass and mounting guns. I had lots of time for labor. Not a bit of time for fun.

The army's just a joke boys. The recruiting agent said. But when you once get in there. You will wish that you were dead.

When I was in the army, boys. They didn't treat me square. They discharged me without honor. Because I licked a sergeant there.

But I've come home at last boys. From this jile of emerald green. With my pocket void of money. As our salt pork was of lean.

But the good old U. S. army. With all its work and drills. I've given up forever. For the West Virginia hills.

## Music to Convert Crooks

Calms Jags in Cells also, Says Head of Pittsburg Police Department.

PITTSBURGH, Apr. 17.—Superintendent of Police W. Noble Matthews after exhaustive experiments, asserted that music will "convert the crook and calm jags." He has arranged that the police quartet, which sang in the tabernacle during Billy Sunday's services, will discourse music nightly in Central station in an effort to better the lives of the wayward ones.

If professional crooks are locked up the singers rendered solemn and pathetic songs and hymns. For the drunks ragtime is selected, as it never fails to rouse them to good humor. When the quartet sang recently, "Where is My Wandering Boy Tonight?" three pickpockets wept in their cells.

**WORK DELAYED.**  
(Correspondence of Associated Press.)  
PARIS, Apr. 17.—War has delayed the extensive work undertaken by the Western State Railroad for the electrification of its suburban lines. It was expected that this would be finished early this year but it has been necessary for the government to issue a decree extending the time to May, 1918.

-ONE-

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Or \$200 In Cash Divided

CAN YOU READ IN THIS DIAMOND OUR BUSINESS MOTTO—WHICH WE PROVE TO PIANO BUYERS.

To the person who can read the hidden sentence which is in this diamond, at mail or bring the answer to us not later than April 22, 1915. We will give absolutely free one beautiful Bradford Upright Piano (new), price \$275. But in case two or more persons send in the correct reading of the business motto, we will not give away the Piano but will divide the \$200 equally among those who send a correct answer. Choice of 15x26-in. pennant, Felt Pillow Top or Self-Filling Fountain Pen to each one answering this advertisement.